

Amabuki Yamahai Junmai



Product Type: Sake Nihonshu
Category: Junmai Yamahai
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Amabuki Shuzo
Region: Pref. of Saga
Rice type: Omachi
Rice milling: 66%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

Product short description:

A sake with a floral and fruity nose, on banana, brown sugar. To this are mixed more cereal and lactic notes of bread, malt, yogurt. On the palate, it's a lot of elegance and a beautiful presence. It is full-bodied, very expressive, typical of a Yamahai sake.

Produced from Omachi rice and marigold flower yeasts.

72cl - Alc. 15.5% Vol.

Tasting tips:

To taste at different temperatures. It reveals all its aromas when heated. To pair with duck confit, creamy cheeses, tartlets with autumn fruits.